

ZANUSSI

ZBM 799

Forno da incasso	IT
Built-in oven	GB
Four à emboîtement	FR
Einbau-Backofen	DE
Inbouwoven	NL
Horno empotrable	ES
Εντοιχισμένοι φούρνοι	GR

Libretto istruzioni per uso e installazione

Operating instructions for use and installation

Livret d'instructions pour l'emploi et installation

Bedienungs-und Installations -Anweisung

Aanwijzingen voor het gebruik en de plaatsing

Manual de instrucciones de manejo e instalación

Εγχειρίδιο οδηγιών για την χρήση και την εγκατάσταση

Importante!

L'uso di questa nuova apparecchiatura è facile. Tuttavia, per ottenere i migliori risultati, è importante leggere attentamente questo libretto e seguire tutte le istruzioni prima di farla funzionare per la prima volta.

Il libretto fornisce le indicazioni corrette sull'installazione, l'uso e la manutenzione oltre a dare utili consigli.

Important!

Please read this instruction book before installing or using this appliance and retain for future reference.

Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

La garanzia

La Sua nuova apparecchiatura è coperta da garanzia.

Il relativo certificato di garanzia Lei lo trova qui allegato. Se dovesse mancare lo richiedi al Rivenditore indicando la data di acquisto, il modello e il numero di matricola che sono stampigliati sulla targhetta che identifica l'apparecchiatura.

Senza il rispetto di questa procedura il personale tecnico sarà costretto ad addebitare qualsiasi eventuale riparazione.

Guarantee

Your appliance is covered by a 24 month guarantee, conditions of which are detailed on the guarantee card.

Durante le cotture al forno ed al grill l'apparecchiatura è sottoposta ad un sensibile riscaldamento in corrispondenza del cristallo della porta del forno e delle parti adiacenti. Fare attenzione, quindi, che i bambini non si avvicinino con l'intento di giocare. Allacciando degli elettrodomestici ad una presa nelle vicinanze del forno, assicurarsi che il cavo non vada a toccare zone di cottura accese o si intrappoli nella porta del forno. • **Fare attenzione a non toccare gli elementi riscaldanti all'interno del forno**

When other electrical appliances are connected to a socket near the oven, ensure the cables do not make contact with working areas of the oven get caught in the oven door.

Accessible parts, especially around the grill area, become hot when the cooker is use. Children should be kept away until the oven has cooled.

- **Don't touch the heating elements inside the oven.**

Durant la cuisson au four ou au grill, la glace de la porte four et les parois sont soumis à un chauffage très fort. Veillez donc à ce que les enfant ne s'approchent pas de l'appareil.

En branchant des appareils électroménagers à une prise de courant auprès du four, s'assurer que le câble ne touche pas les zones chaudes ou qu'il ne reste pas encastré dans la porte four. •

Prendre garde de ne pas toucher les éléments chauffants à l'intérieur du four.

Während des Betriebs des Ofens und des Grills unterliegen der Ofentürkristall und die angrenzenden Teile des Gerätes einer erheblichen Erhitzung. Es wird daher angeraten, die Kinder dem Ofen fernzuhalten.

Beim Anschluß elektrischer Haushaltsgerät an eine Steckdose in der Nähe des Ofens darauf achten, daß das Kabel nicht mit heißen Kochbereichen in Berührung kommt oder sich in der Ofentür verklemmt. • **Bitte beachten die Heizungselementen innen dem ofen nicht zu berühren**



Indice

Avvertenze - forni da incasso	pag. 12
Caratteristiche tecniche	pag. 13
Istruzioni per l'utente	
Installazione	pag. 14
Uso	pag. 14
Funzioni	pag. 15
Consigli per l'uso del forno	pag. 18
Tempi di cottura - Tabelle	pag. 19
Manutenzione	pag. 21
Istruzioni per l'installatore	
Collegamento elettrico	pag. 23
L'incasso nei mobili componibili	pag. 23
Assistenza tecnica e ricambi	pag. 24

.....

Index

Important safety instructions	pag. 25
Technical specifications	pag. 26
Instructions for the User	pag. 27
Cooking functions	pag. 28
Programming the oven	pag. 29
Cooking guide, cooking chart	pag. 31
Using the grill/roisserie Grilling chart	pag. 35
Cleaning and maintenance	pag. 39
What happens if something goes wrong	pag. 40
Installation instructions	pag. 41

Important Safety Instructions

This instruction booklet must be retained with the appliance for future reference.

Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.

These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.

Installation

The cooker is heavy and care must be taken when moving it.

Ensure that all packaging, both inside and outside the oven, has been removed before the cooker is used.

Any electrical work required to install this appliance must be undertaken by a qualified electrician/competent person.

It is dangerous to alter the specifications or modify this appliance in any way.

During Use

This appliance has been designed to be operated by adults. Children should not be allowed to play near or with the oven.

This appliance has been designed for cooking edible food stuffs only and must not be used for any other purpose.

Never line any part of the oven with aluminium foil.

Do not place sealed cans or aerosols in the oven.

Always use oven gloves when removing or placing food in the oven.

Always cook with the oven door closed. Ensure the oven shelves are installed correctly.

Always ensure the controls knobs are in the OFF position when the appliance is not in use.

For hygiene and safety reasons always keep this appliance clean and clean only in accordance with the instructions.

Before carrying out any maintenance or cleaning operations isolate the appliance from the power supply and allow it to cool.

Service

Under no circumstances should you attempt to repair this appliance yourself. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Force Centre. Always insist on genuine Zanussi spare parts.

If you are unsure about the meanings of these WARNINGS, contact the Customer Care Department.

**Customer Care Department
Telephone: (08705) 727727**

* Calls to this number may be recorded for training purposes

Technical Specifications

Exterior dimensions:

Height	cm	47,4
Width	cm	89,4
Depth	cm	54

Interior dimensions:

Height	cm	32,5
Width	cm	59,5
Depth	cm	39,5
Volume	ltr.	76

Power consumption:

Grill	W	2,000
Upper element	W	1,200
Lower element	W	1,400
Fan element	W	2,600
Fan	W	30
Rotisserie	W	4
Cooling fan	W	25
Oven light	W	30

Total maximum power	W	2685
----------------------------	---	------

Supply voltage	Hz	50
	V	220...240

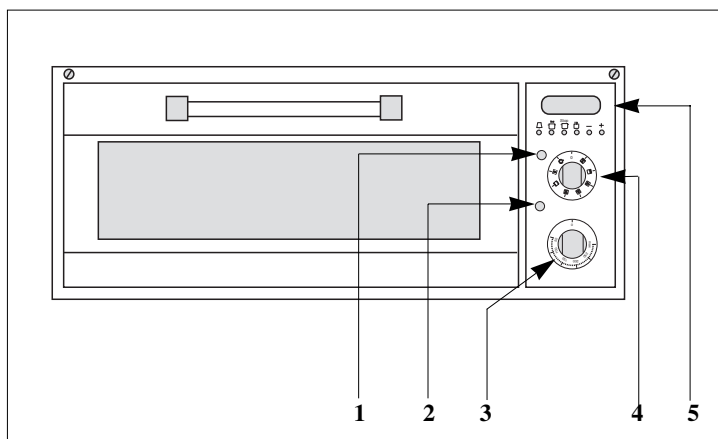
This appliance complies with EEC directive 89/336 regarding the repression of radio interference and, for the parts which come into contact with food, it complies with EEC directive 89/109. This equipment meets to EEC 73/23 and 93/68 Directives for low voltage equipment.

Instructions for the User

Your Appliance

Control panel

1. Orange pilot light
2. Red thermostat light
3. Thermostat selector
4. Cooking selector
5. Electronic display



Before Use

Before using this appliance, carefully remove all protective film from stainless steel or anodised aluminium parts. All packaging must be removed from inside and outside the appliance before use.

Before using the oven for the first time, the oven should be heated without food. Set the cooking selector dial to conventional oven, set the thermostat dial to MAX and leave for 45 minutes. Then turn the selector dial to fan oven and leave for 5 minutes. Repeat with the grill function. During this operation, an unpleasant odour may be emitted, it is therefore advisable to open a window for ventilation.

Oven Safety Features

Orange Pilot Light

The pilot light indicates that the appliance is switched on, and will illuminate for all cooking methods.

Red Thermostat Light

This thermostat light will illuminate whilst the oven is heating to set temperature, it will

then cycle on and off indicating that temperature is being maintained.

Grilling Safety Device

The oven is equipped with a safety device which interrupts the electrical supply to the grill element to prevent overheating. The grill/roastisserie will resume when the temperature has lowered.

In case of component defect, contact your local service centre.

Cooling Fan

The cooling fan cools the control panel, the control knobs and the internal components of the oven.

The cooling fan starts automatically when using the oven.

Cooking Functions

The oven has a range of cooking functions. It is important that the most suitable function and temperature are selected to achieve desired cooking results.

Meaning of the Symbols

	Oven light
	Defrost
	Conventional Oven
	Fan Assisted Oven
	Pizza Oven
	Fan Oven
	Grill / Rotisserie motor
	Thermal Grilling

Refer to Fig. 1 and Fig. 2

Conventional Oven

Turn the selector knob to the desired symbol and the thermostat knob to the desired temperature.

Grill / Rotisserie and Pizza Oven

Turn the selector dial to the required cooking function and the thermostat dial to maximum temperature. Adjust the temperature on.T=250°C

Do not use grill function for more than 1 hour continuously

Fan Ducted / Fan Assisted Cooking

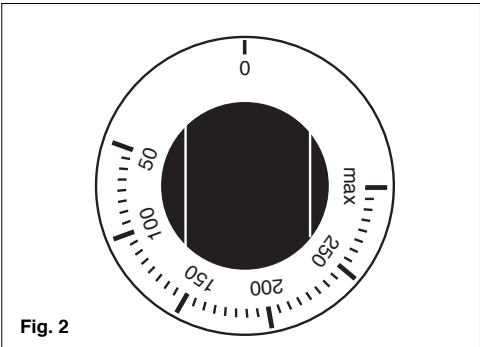
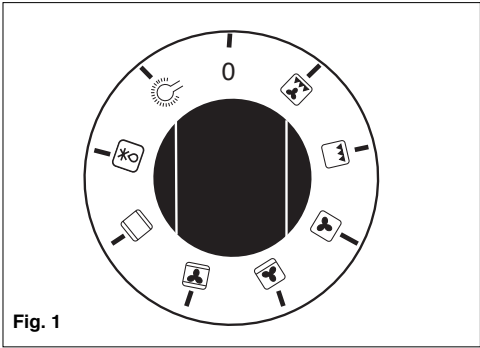


Turn the selector dial to the required cooking function and the thermostat dial to the required temperature. Please note that pre-heating is not necessary with fan or fan assisted cooking unless cooking instructions specify otherwise.

Defrosting

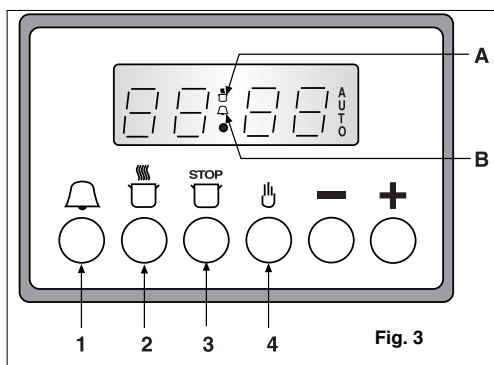
Turn the selector dial to defrost. The thermostat dial should stay at "0". This function works by circulating cool air in the oven, speeding up the defrosting process.







The oven door must be closed for all cooking methods.



PROGRAMMING THE OVEN




Figure 3 shows the keys, the pilot lights for all these functions and the programmer displays.



- (1)  Setting and displaying the minute counter - Timer
- (2)  Setting and displaying the cooking time - Timer
- (3)  Setting and displaying the end of the cooking time
- (4)  Manual operation
- (5)  Setting the times - Increase
- (6)  Setting the times -Decrease

Indicator Lights for the Time Functions

When the indicator lights are on the appliance is operating, as follows.

- (A)  General operation
- (B)  Working programme
- (C)  Automatic

Setting the Timer

When the oven is installed and the power supply is switched on, the display flashes and shows 0.00.

To set the time of day

Press keys (1) and (2) at the same, and set the actual time, by pressing keys (-) and (+) within 4 seconds. The oven remains in manual operation and can be used without any programming.

Important Information

- Between 22.00 hrs and 6.00 hrs the display intensity is automatically dimmed.
- If the acoustic signal is not disconnected (as per subsequent instructions), it cuts off after 2 minutes.
- Any programming described below is activated after approximately 4 seconds from the presetting.
- 23 hrs and 59 minutes is the maximum programmed time. Any and all programmed settings are erased when there is a power cut or supply failure. When power is restored the display flashes and shows 0.00. To reset the programmer set both the actual time and the programme again.

Automatic Operation

The oven can be programmed to switch on and off automatically.

To do this proceed as follows:

1. Select the required cooking function and temperature using the function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds
3. Press key (3) and set the end of the cooking time in the same way.

The actual time reappears and pilot light (AUTO) remains ON, when the cooking process starts, pilot light (A) will remain on. The cooking time left can be controlled by pressing key (2), or the time can be changed by repeating the same procedure.

Reset the cooking time to 0.00 to erase the preset programme, and when the actual time reappears, press key (4) to reset the manual function. Once the cooking process is over the acoustic signal goes off and the oven is automatically switched off. Press one of the keys from (1) to (4) to return the programmer to the manual function.

Semi-automatic Operation

The oven can be programmed to switch off automatically.

To do this proceed as follows:

1. Select the required function and temperature using the cooking function selector and the thermostat dial.
2. Press key (2) and set the cooking time by pressing keys (-) and (+) within the next 4 seconds. The actual time reappears and pilot lights (A) and (AUTO) remain ON.

The cooking time left can be checked by pressing key (2), or the time can be changed by repeating the same procedure.

To erase the pre-set programme, reset the cooking time to 0.00, when the actual time reappears, press key (4) to reset to manual function.

Once the cooking programme is complete, the acoustic signal will sound and the oven is automatically switched off. Press one of the keys from (1) to (4) to switch off the acoustic signal. Press key (4) to return the

programmer to the manual function.

Minute minder

When this device is used as a simple minute minder, press key (1) and programme the required time by pressing keys (-) and (+) within the next 4 seconds: the actual time reappears and the symbol (B) is activated. Press one of the keys from 1 to 4 to disconnect the acoustic signaller. Also symbol (B) is deactivated.

Manual Operation

The oven may be used manually without any programming. Press key (4) for the manual operation ("AUTO" pilot light off).

SAFETY LOCK FOR CHILDREN

The electronic programmer incorporates a safety lock which prevents the programmer being used and consequently the oven being operated;

Setting the safety lock :

- press keys (1) and (2) at same time for about 8 seconds
- the display shows "ON"; release the keys
- press key (+); the display shows "OF" and the "..key.." symbol

The safety lock is now set and after about 5 seconds the display shows the current time and the "..key.."symbol.

Cancelling the safety lock:

- press keys (1) and (2) at same time for about 8 seconds
- the display shows "OF"; release the keys
- press key (+); the display shows "ON"

The safety lock has now been cancelled and after about 5 seconds the display shows the current time.

The Use of Your Oven

The Multifunction Oven

The Multifunction Oven is a combination of several systems of electric cooking within the same cavity. This gives you the option of choosing the method of cooking which is exactly right for the food that you wish to cook.

For example the fan oven method of cooking will not only use a lower temperature than other methods of cooking but will enable you to cook mixed loads of foods without flavour transference.

The conventional top and bottom elements within the cavity of this oven allow you to bake with a different system if you wish. This is particularly suitable for baking delicate foods such as soufflés or light sponges, or large items like a Christmas cake or Quiche Lorraine.

Thermal grilling is another cooking system within the multifunction cavity and is the alternative way to roast meats. No other system will give quite the same succulent finish.

With this model, there is also an excellent full width grill, and a separate rotisserie function which can be used with any of the following cooking methods:

- Fan oven
- Fan assisted oven
- Conventional oven
- Thermal grilling

The Fan Oven



The air inside the oven is heated by the element around the fan situated behind the back panel. The fan draws air from the oven, the element heats the air which is circulated into the oven via vents around the back panel. The advantages of cooking with the function are:

Faster Preheating

Because the fan oven quickly reaches temperature, it is not usually necessary to preheat the oven although you may find that you need to allow an extra 5-7 minutes on cooking times. For recipes which require higher temperatures, best results are achieved if the oven is preheated first e.g. bread, pastries scones, soufflés, etc.

Lower Temperatures

Fan oven cooking generally requires lower temperatures than conventional cooking. Follow the temperature recommended in the recipe charts or remember to reduce temperatures by about 20-25° C for your own recipes.

Batch Baking

When batch baking, food on the top shelf may cook a little quicker than those on the lower shelf. This is quite normal. Otherwise, fan ovens have uniform heating. There is no mixing of flavours between dishes.

Hints and Tips

- Ensure the shelves are evenly spaced throughout the oven, particularly when baking.
- When cooking more than one dish in the oven place dishes centrally on the shelves.
- If cooking on two levels, it is advisable to use the 1st and 3rd shelf positions. When the oven is being used for one dish, then better results are obtained by using one of the lower shelf positions.
- Place dishes on the lowest runner position rather than directly on the oven base to allow air circulation around the food.
- When the oven is full with both shelves in use, you may need to allow slightly longer cooking times.

- When cooking the same food, e.g. equal trays of small cakes or equal size Victoria sandwich cakes, they will be cooked in the same time and removed from the oven together. When different sizes of trays or types of foods, e.g. biscuits and cakes are cooked they will not necessarily be ready together.
- The fan oven can be used to heat foods through without thawing first e.g. fruit tarts, mince pies, sausage rolls, and other small pastry items. use a temperature of 190-200°C and allow 20-40 minutes (depending on quantity of food in the oven).
- The use of too high temperatures can cause uneven browning. Check with the recommendations for oven temperatures given in the chart but be prepared to adjust the temperature by 10°C if necessary. Remember to reduce temperature by about 20-25°C for your own conventional recipes.

The Conventional Oven



The oven is designed for one level cooking only. It heated by elements positioned in the top and bottom of the oven cavity and is ideal for foods which require even heating from above and below. It is also particularly good for recipes which require extra top browning such as gratin's, lasagnes and hot-pots. Some people prefer to cook dishes such as cakes conventionally. This function gives you the opportunity to cook without the fan in operation.

The Fan Assisted Oven



This is the conventional oven as described above, but with the addition of the fan at the back of the oven to speed up cooking and is ideal for more intensive baking such as pies, quiches, tarts, yeast and bread, scones, etc. The use of lower temperatures are required as for the fan oven. One level cooking will give the best heat distribution from the top

and the bottom elements. If two level cooking is required, it may be necessary to interchange the shelves half way through.

Hints and Tips

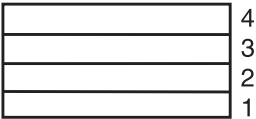
- To achieve the best results, cook on one level only. If you require more than one level cooking use the fan assisted or fan oven function.
- The middle shelf position gives the best heat distribution. To increase base browning simply lower the shelf position; to increase top browning, raise the shelf level.
- In addition to the shelf position, the material and finish of the baking trays and dishes will affect base browning of the food. Enamelware, dark, heavy or non-stick utensils increase base browning while shiny aluminium or polished steel trays reflect the heat away and give less base browning.
- Always place dishes centrally on the shelf.
- Stand dishes on suitably sized baking trays to prevent spillages on the base of the compartment and help reduce cleaning.
- Do not place dishes directly on the oven base as it becomes very hot and may cause damage to the vitreous enamel finish.
- To speed up preheating, use the fan oven function to preheat the oven until the oven indicator neon goes out. Switch to conventional function, following the times, temperatures and shelf positions recommended.

Pizza Oven



This function uses the fan element plus the bottom element. It provides a uniform heat in the main part of the oven with additional heat from the base to give an increased browning effect, making it particularly suitable for pizzas, quiches and tarts. To obtain best results, use the lower cooking shelf level but do not place dishes directly on the floor of the oven. The use of dark, non-stick bakeware will increase the effect of browning to the base of the food. Some suggestions and temperatures are given in the following chart. Always pre-heat the oven.

Cooking Charts



Food	Fan oven / Fan Assisted	Conventional Oven
	Cooking Temp °C	Cooking Temp °C
Biscuit	180 - 190	180 - 190
Bread	210 - 220	210 - 220
Casseroles	130 - 140	150 - 180
Cakes: Small & Queen	160 - 170	170 - 180
Sponges	160 - 170	180 - 190
Madeira	140 - 150	160 - 170
Rich Fruit	130 - 140	150 - 160
Christmas	130 - 140	130 - 140
Meringues	90 - 100	100 - 110
Fish	170 - 190	190 - 200
Fruit Pies and Crumbles	190 - 200	190 - 200
Milk Puddings	130 - 140	130 - 140
Pastry: Choux		
Shortcrust	190 - 200	190 - 200
Flaky		
Puff		
Plate Tart	180 - 190	190 - 200
Quiches/Flans	170 - 180	190 - 200
Scones	210 - 220	230
Roasting: Meat and Poultry	160 - 180	180 - 200

Pizza Oven			
Food	Temperature °C	Shelf	Cooking Chart
Pizza,large	210 - 230	1	15 - 20 min
Pizza,small	200 - 220	1	10 - 20 min
Quiche	160 - 180	1	30 - 40 min
Tart	170 - 180	1	20 - 30 min
Plain fruit tart	170 - 180	1	25 - 30 min
Blind baked flan case	170 - 180	1	15 - 20 min
Egg custard tart	160 - 170	1	40 - 50 min

Grilling

The Grill



The full width conventional grill with variable heat control provide the traditional grilling facility with the door closed. Food is placed beneath the grill element, the temperature control and/or shelf positions is adjusted and the food is turned as necessary during cooking.

Hints and Tips

- Wash, dry and trim meats and fish, as necessary. Brush lightly with oil or melted butter to keep them moist and baste occasionally during cooking, as required.
- Place food on the grid in the grill pan or direct on the base of the grill pan.
- Adjust the grid and runner positions to allow for different types of foods. Toatoes and mushrooms may be placed underneath the grid when grilling meats. Preheat the grill for a few moments before cooking. Adjust the heat setting and the shelf levels, as necessary during cooking.
- The closer foods are placed to the grill element the faster they will brown but more splashing may occur. To reduce splashing, move the food to a lower shelf position, and allow longer cooking times.
- Turn foods over during the cooking time, as necessary.
- Never line the grill pan with foil as this could damage the grill element as well as create more splashing of fat and juices.

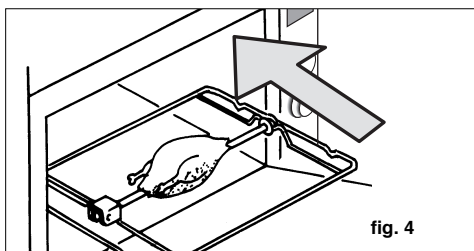
The Rotisserie



To Use The Rotisserie Proceed as

Follows:

1. Insert the rotisserie bar through the food to be roasted, see Fig. 4.
2. Take care to secure the food between the two forks.
3. Insert the rotisserie bar on the support grid by means of the collar near the hand grip.
5. Remove the hand-grip (if is only used to insert or remove food from the oven).
6. Push the support grid, inserting the bar into the motor shaft socket on the rear oven wall. Insert the dripping pan on the lower shelf level.



Always insert the dripping-pan onto the first shelf level (count shelf levels from the bottom of the oven).

Never leave the handle grip in the oven during cooking.

During all cooking functions the oven pilot light is on.

Thermal Grilling



Thermal grilling in the main oven with the door closed offers an alternative method of cooking foods normally associated with conventional grilling. The grill element and the fan operate together, circulating hot air around the food to assist the cooking process which reduces the need to check and turn food so often.

With the exception of toast and rare steaks, you can thermal grill all the food you would normally cook under the conventional grill. The lower part of the oven can be used to cook accompaniments such as mushrooms and tomatoes at the same time.

In addition, this cooking system gives exceptionally fine results to meats, resulting in a spit roast effect for all joints, chicken, duck, thick chops and oily fish. It will give good crisp crackling to pork and excellent dry skin to duck.

Joints should be placed on the grill pan grid, care should be taken to leave 8-10 cm between the grill element and the top of the meat, the thickness of the food will determine the shelf position - the thicker the food, the further away from the grill element it should be. Most joints and poultry will need turning over once so we suggest that you cook the underside first.

If liked, thick sliced potatoes may be cooked in the pan under the grid while the meat juices and help to prevent fat splashing in the oven.

Select the temperature recommended in the thermal grilling/roasting chart then select the thermal grilling function. Pre-heat for five minutes, place the food into the oven and close the door.

Dishes prepared in advance, such as shepherd's pie, lasagne and au gratin dishes can be heated through and browned on top

using the thermal grilling function.

Hints and Tips

- Prepare foods in the same way as for conventional grilling. Brush lean meats and fish lightly with a little oil or butter to keep them moist during cooking.
- Most foods should be placed on the grill pan grid to allow maximum circulation for air around the food. Foods such as fish, liver, and kidneys may be placed directly onto the floor of the grill pan, if preferred.
- Accompaniments such as tomatoes and mushrooms may be placed below the grid when grilling meats. Alternatively, place in a separate dish on a lower shelf beneath the grill pan.
- The placement of accompaniments beneath the grid when grilling fatty foods will also help to minimise fat splashing.
- Foods will brown and cook more quickly the closer they are to the grill element and at higher temperatures. Be prepared to adjust temperatures, shelf positions, if necessary. Be guided by the temperature and shelf positions recommended.
- Turn foods over during the cooking time, as necessary.
- Use thermal grilling for steaks, only if you require medium or well done results. Rare steaks should be cooked under the conventional grill.
- Ensure that ready prepared or cook chill dishes, e.g. shepherd's pie, moussaka, lasagne, etc. are piping hot throughout, before serving.
- A temperature range of 140-220°C are suitable for most foods. be prepared to make adjustments during cooking to suit

- individual requirements. If thermal grilling on more than one level, it may be necessary to interchange the food on the shelves during cooking.
- It is not necessary to preheat the oven for most foods, but it is preferable to preheat for joints of meat and poultry.
 - Only joints of meat and poultry up to 2kg/4lb are suitable for defrosting in this way. **ALWAYS COOK THOROUGHLY IMMEDIATELY AFTER THAWING.**
 - Take care to follow the basic rules for food hygiene when handling fresh, frozen, raw and cooked foods.

Defrosting

The defrost function allows you to defrost frozen foods. The oven fan operates without heat and circulates the air, at room temperature, inside the oven, this increases the rate at which defrosting takes place. This function is particularly suitable for delicate food which would be damaged by heat, e.g. cream filled gateaux, iced cakes, pastries, bread and other yeast products.

Hints and Tips

- Cover food with a lid, aluminium foil or plastic film to prevent drying out during defrosting.
- Small or thin pieces of fish fillet or peeled prawns, mince, liver and thin chops will defrost in 1-2 hours. Ensure that they are cooked or refrigerated immediately after defrosting to maintain good food hygiene.
- Place the food to be defrosted in a single layer and turn over half way through the defrosting process, where possible.
- Joints of meat or poultry **MUST BE THAWED THOROUGHLY BEFORE COOKING.** A 1 ¹/₂ kg/3lb oven chicken will thaw in approximately 5 hours. The giblets must be removed as soon as possible during the thawing process.

Grilling Chart

	Grill		Thermal Grill	
Food	Temp °C	Time (Min)	Temp °C	Time (Min)
Bacon rashers	210	2 - 3 each side	200	8 -12
Beefburgers	200	6 - 10 each side	190	10- 15
Chicken joints	170	10 -15 each side	160	35 45
Chops:lamp	180	7 - 10 each side	170	20 - 25
pork	180	10 - 15 each side	170	25 -30
Fish: whole trout/herring	170	8 - 12 each side	170	10 -20
fillets plaice/cod	170	4 - 6 each side	170	10 -15
Kebabs	180	10 - 15 each side	170	20- 30
Kidneys: lamb/pig	170	4 - 6 each side	180	10- 15
Liver: lamp/pig	170	4 - 6 each side	180	20- 30
Sausages	180	5 - 10 each side	190	10 -15
Steaks: rare	200	3 - 6 each side	-	-
medium	200	6 - 8 each side	220	8 - 10 each side
well	200	7 - 10 each side	220	10 -12 each side
Toast	220	1 ^{1/2} -2 ^{1/2} each side	-	-
Heating through and browning eg au gratin, lasagne, shepherd's pie	-	-	170	20 - 30 depending on size
Browning only	230	3 - 5	-	-
Roasting: meat and poultry	-	-	160 -180	20-30 minute per 500g plus 20-30 minutes

Cleaning and Maintenance

Before carrying out any maintenance or cleaning disconnect the appliance from the supply.

For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is NOT permissible!

Cleaning Materials

Check that the use of cleaning products are recommended by the manufacturer on various finishes e.g. vitreous enamel and stainless steel.

Cleaners that contain bleach or are abrasive should NOT be used on this appliance.

General Cleaning

Wash enamelled parts after each use. Let the oven cool and remove fat deposits using a sponge cloth with soapy water or a mild detergent.

Rinse stainless steel parts with water and wipe them with a soft cloth. For hard stains use specific products for stainless steel or some arm vinegar. Do not use abrasive cleaning products.

Oven Shelves

To clean the oven shelves, soak in warm soapy water and remove stubborn marks with a well wetted, soap impregnated pad. Rinse well and dry with a soft cloth.

Cleaning the Oven Door

The internal glass of the oven door can be removed and cleaned. To do so follow these instructions:

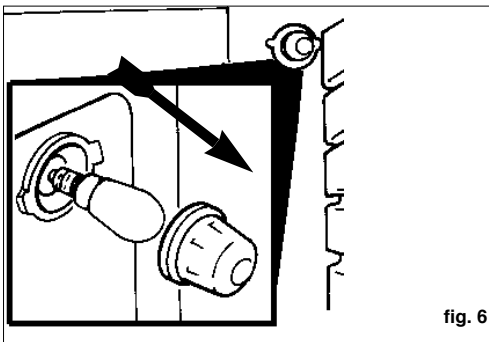
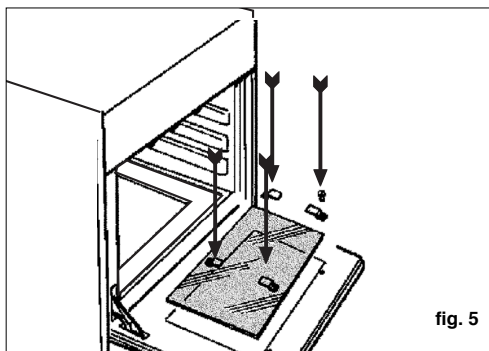
1. Using a flat bladed screwdriver, loosen the four screws fixing the glass to the oven door (Fig. 5).

2. Remove the glass and clean in warm soapy water.
3. Replace by positioning the glass in the door and refitting the four screws.

Oven Lamp Replacement

The Bulb can be replaced by following these instructions (Fig. 6):

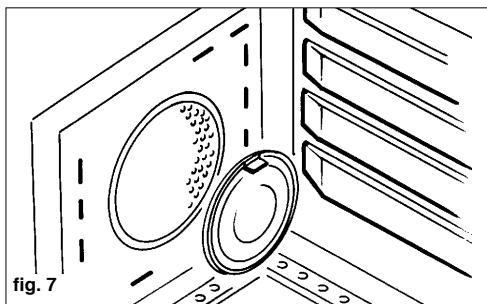
1. Isolate the appliance from the mains.
2. Remove the glass protection cap.
3. Remove the bulb and replace it with another one suitable for higher temperatures (300°C) with the following specifications:
Voltage 220-240 V / 50 Hz
Power 15 W
Socket E14
4. Reassemble the glass cap and then reconnect the appliance to the power supply.



Oven Fan Grease Filter

This appliance is supplied with a grease filter. During roasting it is necessary to use the grease filter to prevent fat vapours from attacking the fan.

After cooking remove and carefully wash the filter. To remove simply push the tongue upwards protruding from the lower panel, see Fig. 7.



What Happens if Something Goes Wrong?

If the oven does not come on:

- Check the oven is in manual operation.
- Check that it is plugged in properly.
- Check that the socket switch and/or the switch from the mains supply to the oven is on.
- Check that the socket, when present is receiving power - by plugging in an appliance you know to be working.
- Check that the fuse in the fuse box is intact.

If after these checks, the oven still does not work, contact your local Service Force Centre by telephoning 08705 929929, quoting the model and serial number.

Please note that it will be necessary to provide proof of purchase for any in-guarantee service calls.

In-guarantee customers should ensure that the preceding checks have been as an engineer will make a charge if the fault is not mechanical or electrical breakdown.

For general assistance with your appliance or for further information on Zanussi products please contact our Customer Care Department.

Customer Care Department.

Zanussi
55-77 High Street
Slough
Berkshire

SL1 1DZ

Telephone: 08705 727 727*

* calls to this number may be recorded for training purposes

Installation Instructions

It is mandatory that all operations for the installation of this cooker be carried out by qualified and competent persons to the relevant British Standards.

The manufacturer declines all responsibility if safety regulations are not strictly observed.

Electrical Connections

The oven is designed to be connected to 220-240V (50Hz) electricity supply. The oven has an easily accessible oven block which is marked as follows:

- Letter L - Live terminal
- Letter N - Neutral terminal
- Earth terminal

THIS APPLIANCE MUST BE EARTHED

The cable used to connect the oven to the electrical supply should have the characteristics indicated in the table.

It is necessary that you install a double pole switch between the appliance and the electricity supply (mains), with a minimum gap of 3 mm between the switch contacts and of a type suitable for the required load in compliance with the current rules.

The switch must not break the yellow and green earth cable at any point.

Important

After installation and connecting, the cable must be placed so that it cannot at any point reach a temperature of more than 50°C or above the ambient temperature.

Before the appliance is connected, check that the main fuse and the domestic installation can support the load; and that the power supply is properly earthed.

The manufacturer disclaims any responsibility should these safety measures not be carried out.

This appliance meets the requirements laid down in EEC Directive No. 89/336 relating to the suppression of radio and TV interference.

Model	Rating	Cable Cross Section mm2 and type of cable	Fuse Min.
ZBM 799X	2,685	1,5 Ho5 RR-F	13A

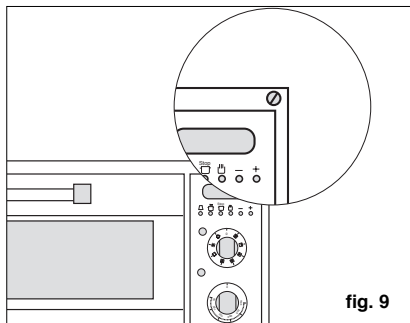
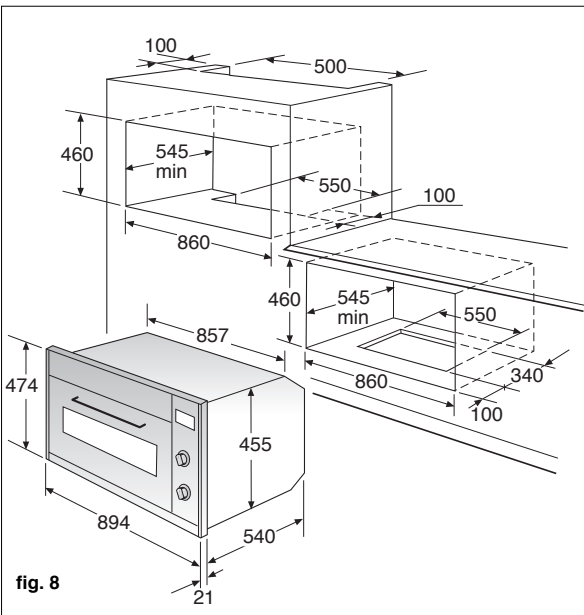
Insertion into Modular Furniture

For built-in appliances it is necessary that furniture has suitable dimensions;

dimensions of the oven, of the space and instruction for insertion and assembly follow (Fig. 8). Compliance with safety regulations protection against contacts with electrical parts must be assured by a correct insertion of the appliance. All safety relevant parts, even a possible covering panel (if an appliance is placed at the end or at the beginning of a row of furniture) must be fixed in a way that it is impossible to remove them without using tools. In modular furniture plastic material layers and veneered would should be treated with glue resistant to a temperature of 85°C. Plastic materials or glues not resistant to this temperature can cause deformations or ungluing.

Please ensure that when the appliance is installed it is easily accessible for the engineer in the event of a breakdown.

Installation Instructions



Insertion and Assembly

Insert the oven into the furniture housing, supporting the oven on the base of the housing and push it in until the front frame of the oven touches the housing. Refer to fig. 8 for the dimensions of the furniture housing.

Open the oven door and secure the oven by screwing four wood screws through the front frame as shown in fig. 9.

The plinth and base where the oven is to be installed must be cut as shown in fig. 8 to ensure sufficient ventilation so that oven can function correctly.

Ensure that the oven is disconnected from the mains supply before installing it.

 *From the Electrolux Group. The world's No. 1 choice*

The Electrolux group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 milion Electrolux group products (such as refrigerator, cookers, washing machines, vacuum cleaners, chain saws and law mowers) are sold each year to a value of approx. USD 14 bilion in more than 150 countries around the world.

Dis. S506/150
Cod. 099299009831
Rev. 1 del 06 /03

© Zanussi 2003